



Schwarzwälder Kirschtorte

Although this torte is named for the Black Forest region, many variations of this dessert are found all over Germany.

INGREDIENTS

1/2 cup plus 2 tablespoon all-purpose flour
1 tablespoon cocoa
1/2 teaspoon baking powder
1/4 teaspoon cinnamon
3 tablespoons cornstarch
4 egg yolks
2 tablespoons warm water
1/4 teaspoon vanilla extract
1/2 cup sugar
3 egg whites
3/4 cup Schwarzwälder Kirschwasser

Filling and topping

2 tablespoons cornstarch
1/4 cup water
2 16-oz. cherry pie filling
2 cups whipping cream, chilled
1/4 teaspoon vanilla extract
1 tablespoon powdered sugar
1/4 cup grated unsweetened baking chocolate
12 or 14 maraschino cherries

DIRECTIONS

Preheat oven to 350°

1. Grease and flour 3 9-inch cake pans.
2. Beat egg whites until foamy, add slowly 1/4 cup of the sugar, and beat until stiff peaks form.
3. In a small bowl, combine flour, cornstarch, baking powder, cinnamon, and cocoa and set aside.
4. In a medium bowl, combine egg yolks with 2 tablespoons of warm water and mix well.
Add vanilla and the rest of the sugar and beat until the mixture is creamy.
Add flour mixture, a little at the time, mix well, then fold in carefully the beaten egg whites.
5. Pour batter into prepared cake pans and bake about 15 minutes or until a toothpick inserted in the center comes out clean
6. Let cake cool in pan for 5 minutes. Then turn layers onto wire rack to finish cooling.
When cool, drizzle with the Schwarzwälder Kirschwasser

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Schwarzwälder Kirschtorte continued

Make filling:

7. In a small bowl, combine 2 tablespoons of cornstarch with 2 teaspoons of the $\frac{1}{4}$ cup water and mix well.
8. In a medium sauce pan, bring remaining water to a boil, add cornstarch mixture. Reduce heat and cook, stirring constantly until the mixture thickens. Remove from heat and add the pie filling.
9. In a medium bowl, whip cream until it starts to thicken. Add vanilla and powdered sugar and whip until stiff peaks form. Refrigerate until ready to assemble torte.

Assemble torte:

10. Wait until layers are completely cool to assemble the torte.
Place one layer on a cake plate, cover with $\frac{1}{2}$ of the cherry mixture, and top with $\frac{1}{3}$ of the whipped cream. Top with the second layer of cake, and cover with remaining cherry mixture and $\frac{1}{3}$ of whipped cream. Top with third layer of cake.
11. Frost top and sides with remaining whipped cream and garnish with grated chocolate and maraschino cherries.

Refrigerate until ready to serve.

